

Friday, January 29, 2010						
	Room 203	Room 204	Room 201	Room 206	Room 207	Table Talks Rm 209/210
A 8:45 am - 9:45 am	Exploring Nutrient Profiling Systems	Hang Ten at Breakfast	Creating Asian Bowl Concepts Using Your Commodities	Upgrading the Summer Food Service Program Experience	Cafeteria Fund Accounting 101	The HealthierUS School Challenge: Recognizing Success in Achieving Healthier School Environments Extreme Makeover: School Cafeteria Becomes Popular Profit Center! School Lunch and Local Public Health Department Partnership - More Than the Sum of Its Parts
Saturday, January 30, 2010						
Special 8:45 am - 9:45 am	Fiber, Fiber Everywhere!	Understanding CalCode: What You Really Need to Know	Canned & Frozen Fruit Makes Great Cents! Nutrition and News and More!		Keys to Eligibility and Verification	
B 1:30 pm - 2:30 pm	Child Nutrition and WIC Reauthorization - Opportunities and Resources for Schools	The Role of Community in the Success of School Nutrition Programs	Customer Allegiance	Be Prepared for Your CRE Review of the National School Lunch Program PART ONE	Contracts and Food Service Management: How to Build a Procurement Process	Chapter Leadership Training/Sharing
C 2:45 pm - 3:45 pm	USDA Food Connect - Where to Find the Foods That Meet My SB 12, 965, and 490	Be Green - Save Green: How Green Initiatives Impact your Budget	Changing the Face of Food Services	Be Prepared for Your CRE Review of the National School Lunch Program PART TWO	Get the Whole (Grain) Story	Improving Consumption of Free Drinking Water During Mealtimes Getting the Most Out of Direct Certification: Increased Access, Increased Reimbursement The HEALTHY Study: An Overview of the Middle School Diabetes Prevention Grant Alliance for a Healthier Generation Schools: Be On Your Way!
Sunday, January 31, 2010						
D 8:00 am - 8:45 am	Is Fresh Always Best	School Food Service Programs Around the World	Working Together: Parents, Youth, and Food Service Directors Enhance School Food Environments	Where Should Production-Level Child Nutrition Personnel Receive Instruction and Why?	California Leads the Way: An Evaluation of the 2006 Team Nutrition Grant	Easy On-Site Implementation of the USDA Fresh Fruit and Vegetable Program When the Budget Won't Feed the Students. What Do We Do Then?
E 10:45 am - 11:30 am	Controlling Labor Costs Through Work Methods and Scheduling	Directors and Trainers- Are You Interested in Recycling the Basic Skills Δ Basic Foods Curriculum	" WOW!" Come Let Us Show You WOW.	State Update	Commodity Processing 101	Is Fresh Always Best - IN SPANISH Fresh Produce Sanitizing Using Ozone
F 11:45 am - 12:30 pm	Wellness, Food, and Academics: Making a Place for Food Services at the District Table	Summer Food Programs - The Best Fit for You	Legislative Update	Commodity Update and Commodity Processing Overview	Partnerships in the Pantry: Utilizing Commodities for Success	Turn Your Nutrition Program Into a Moneymaking Powerhouse! Breakfast First! Strategies to Improve Breakfast Participation and Your Bottom Line How Far Have We Come? Changes to the California School Competitive Food Landscape in the Past Four Years
2 part session 10:45 am - 1:00 pm		Room 212	Evolution of Steaming			

